



# LOVE FOOD NOT WASTE

## CAFE TO COMPOST PROGRAM


Incorporating food waste into your school garden compost activities is a great way to minimize waste generated at school and provides additional nutrients for your garden.

### There are two main sources of food waste at school:

- 1) Leftover food from the salad bar/school kitchen
- 2) Food waste from student meals (after it has been served to students or brought from home)

It's easiest to start a food waste collection program from the salad bar or kitchen area first, before attempting collection from student meals that have already been served. It's recommended that ONLY FRUIT & VEGETABLE waste be composted in school gardens to deter rodents or other scavengers, and to minimize odors. Other related items that could also be composted include coffee grounds, tea bags, napkins/paper towels, brown lunch bags, shredded paper, and lunch trays.

**Salad Bar & Kitchen Food Waste:** The District's Sandi Coast Cafe manages all food and associated leftovers from the school meal program. Following are more detailed steps to collect salad bar/kitchen food waste:

- 1) Get principal approval first 
- 2) Once approved, contact Janet Whited at [jwhited@sandi.net](mailto:jwhited@sandi.net)
- 3) Work with the kitchen to estimate the amount of food waste that can be expected. Depending on composting capacity, arrangements could be made to collect waste only on certain days.
- 4) Set up a collection schedule with the kitchen staff and identify who will be collecting
- 5) Confirm where the collection container will be located for pickup
- 6) Collect waste on approved schedule

### Tools you need to collect food waste:

- 1) A bucket with tight fitting lid & signage (can often be provided by the District)
- 2) A designated person to pick up the waste on approved schedule
- 3) A safe and secure place to compost waste at the school
- 4) Water source to rinse out the bucket every time it's emptied and prior to returning to the kitchen

**Student Food Waste:** Also called "post-consumer food waste" or "plate waste," this can be a significant contributor to the school's waste stream. Collecting this food for composting requires extensive education and a dedicated team of students & garden volunteers. To get started contact Janet Whited.

Contact Janet Whited: [jwhited@sandi.net](mailto:jwhited@sandi.net) for more information or to get started